Chocolate Ganache

INGREDIENTS

- 190ml cream
- 150g dark chocolate
- 1 tbsp cocoa powder

Serves: 5

Prep Time: 5 min

Cooking Time: 5 min

METHOD

1. Chop chocolate into small chips and reserve in a bowl with the cocoa powder.

2. Bring cream to the boil in a heavy-based saucepan.

3. Turn off the heat and pour the cream over the chocolate. Let it sit for a minute whilst the chocolate starts to melt. Whisk the mixture slowly until smooth and shiny.

4. Use right away.